THE GENESEE FARMER.

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THE GENESEE FARMER.

SATURDAY, AUGUST 16, 1834.

On the Extirpation of Weeds.

The OX-EYE DAISY (*Chrysanthemum leucanthemum*) is spreading fast through the country; and in the course of our travels, we have seen many fields where no attempt has been made to eradicate it. We doubt if one farmer in ten properly attends to this nuisance; yet it is most evident that like other weeds, *it may be much easier destroyed this year* than in any succeeding time. There are many who would run to turn out their neighbor's geese, who will allow this devourer quietly to keep possession of their pastures. We would rather however, pasture all the geese in the neighborhood *gratis* for one year, than to have this plant spreading over our lands. The geese would scarcely consume more of the grass; and when their term was expired we should have a clear field; but the OX-EYE DAISY goes on the old maxim of *taking* an ell where an inch is *given;* and the labor of turning it out of the pasture next year may be four fold.

In this district, the MULLEIN (*Verbascum thapsus*) is rarely troublesome except in new grounds where it is protected by the stumps. The same remark will apply to this weed as to others: *a watchful eye and a few minutes labor at the right time*, will prevent a very heavy tax on the land.

In some places the WILD TEASEL (*Dipsacus sylvestris*) takes undisputed possession of the road sides. As it is a biennial, to mow it when it is first in blossom, would prove very effectual; but without more care than we have yet seen exhibited in regard to this weed, the valuable products of many farms, will be much reduced. We have already seen instances of its spreading rapidly into the pastures.

In particular districts we observe wet grounds, such as were originally black ash swamps, becoming infested with the CAT-TAIL FLAG (*Typha latifolia*) to the exclusion of every thing else of any value. Lands of this kind, if carefully laid down with Red Top, would yield grass in abundance; and to effect so desirable a change, well merits the attention of proprietors. We have seen where the wash of the fields, has been deposited in such places in heavy rains, and the FLAG has totally disappeared; and we are satisfied that by a little attention in making furrows to collect and turn on, the water from the higher lands in dashing showers, such places may be not only readily subdued, but converted into very profitable meadows. The same effect may be produced, by scraping or wheeling on hard earth; and if the soil prove too boggy in summer, let the operation be performed when it is frozen. Hard earth from a bank, is the best dressing for swamps which contain a redundancy of vegetable matter.

The MILK WEED (*Asclepias syriaca*) is a native of Asia as well as our own country; and notwithstanding the various good properties that have been ascribed to it, there are but few farmers who would wish to retain it on their lands. To extirpate it completely, requires much perseverance. Pulling it up when it first comes into blossom, checks it and prevents it from spreading by the seed; to which if deep ploughing be added, so as to cut the horizontal roots which extend through the ground, it will be greatly reduced. We have found it however, more difficult to exterminate than the Canada Thistle.

Extract of a letter from Cayuga county of the 5th instant.

Raspberries have been more abundant this year than any of our small fruits; and at times we have fared sumptuously, though the birds were eager for a moiety. I prefer the white and red Antwerps. Next to these, is the purple garden raspberry; and a variety of the same species which some have improperly called "the American white." The wild black raspberry is also tolerable, though it is neither so juicy nor so sweet as the former kinds.

I have tried several others, but they appear not well adapted to this climate. There is a wild upright raspberry never bending its stem to the ground to take root, which is an abundant bearer on the Allegany mountains, and also on the shore of Lake Ontario; but which is not worth cultivating in this quarter, although it is nearly if not quite equal to the Antwerps in flavor. Either the air or the soil in this neighborhood, appears too dry to mature its fruit.

I believe that nearly all the apples perished that were in bloom at the time of the snow storm; and that all that we now have, opened afterwards. In this way I account for the lateness of our early kinds. On some trees we have a full crop; but these are few in number; and we shall not have more than a comfortable supply for the family.

My grape vines, after all the strange vicissitudes of season through which they have passed, will yield us a moderate crop. The *Isabella*, and the *York Madeira* promise well. The *Bland* is more productive than it has been in many years; and the *Alexander's* will make some addition to our stores. These are all American grapes. They have not been pruned, and scarcely cultivated, and yet most of them are doing well. It is not the course however, that I would recommend; and I only mention it to show that no landholder, however small his lot and however indolent his habits, should be without a Vine. After giving it a fair start, it will literally grow while he is sleeping.

No mildew appears on any of my exotic grapes. It is true that most of the vines lie flat on the ground, and consequently would not be subject to that blight; but I have enough on the trellis for an index of the season. Generally however, I think these grapes are not quite so fine as usual; and which perhaps is no more than what we might expect from a second growth.

For the Genesee Farmer.

Hybrid Grapes.

The writer of this, in a former number, recommended the experiment of crossing some of our best native grapes, with some of the most approved foreign varieties. The object to be attained was to form a vine equally hardy with our native varieties, and combining the excellencies of fruit of the choicest foreign grapes. Whether this is attainable, is an object worthy of experiment. I have now growing in my garden several hybrid seedlings of last year's production. They are from the Isabella crossed with the White Sweet Water and another exotic grape. What the character of these vines will be, remains to be determined by time. These young hybrids evidently show their *parentage;* particularly those crossed with the Sweet Water, most of which resemble it considerably in the color, shape, and shining smoothness of the leaf; while some of them resemble more the Isabella. There is one thing, however, which augurs not very favorably: within a few days the plants have become affected with mildew. Perhaps this is owing to their location, which is in somewhat a damp place, and in the vicinity of old vines affected with mildew. I have the present season crossed the Munier and White Sweet Water with the Isabella, and the Troy grape with the Munier and Sweet Water.

W. W. B.

Hammond's Port, August 5, 1834.

Summer Flowers.

(In a letter of the 1st instant.)

Veronica australis has blue flowers, and is remarkable for blooming through the whole summer and much of the autumn. The blossoms are in spikes which continue to lengthen and to produce new blossoms till vegetation is checked by the frost. It is a desirable plant.

The *scarlet* trumpet Honeysuckle (*Lonicera sempervirens*) is a climbing shrub of great beauty, and contrasts finely with the *yellow* trumpet (*L. flava*) which with the fragrant monthly Honeysuckle (*L. periclymenum*) ought to ornament every door yard or shrubbery. These flower more or less throughout the temperate season. I repeat what I said last year: "All climbing plants ought to grow separately, and each have a support of its own." Without this precaution some will be smothered, and others despoiled of their beauty.

Campanula trachelifolia with double white flowers makes a fine display, bearing considerable resemblance to *C. trachelium* with double blue flowers.

Spiræa salicifolia is indigenous to both Europe and America, but in two varieties which are very distinct. The European has *stiff erect* branches, *redder* flowers, and blooms much *earlier* in the season. The American is more graceful, the panicle terminating a long slender rod which often bends with its weight. Both are worthy of a place.

The perennial Flax (*Linum perenne*) continues to bloom for several months. The *erect* varieties are the most desirable. Every morning a profuston of light blue flowers decorate its stems, till the increasing heat of the day, extinguishes their beauty.

Commelina cælestis is a tender perennial, and yet from year to year, it keeps possession of the garden. This is owing to its seeding freely. The young plants appear soon after the return of warm weather and continue long in flower, a beautiful blue which closes up in hot sunshine. In autumn after the leaves are killed by the frost, it may be taken up, and treated like the roots of the Anemone,—otherwise it will perish in the winter, though the seed which it scatters will grow freely in spring. Old plants attain a greater size.

Delphinium grandiflorum often produces double varieties which sell at high prices in some of the nurseries; and I consider it one of the most beautiful of the genus. It is very nearly to *D chinense*.

Silene regia is a flower of great splendor, a bright and elegant scarlet. The stems are erect, differing entirely in its habit from from *S. virginica*. Mine are now in bloom for the third year, and the plants annually increase in magnitude. It is a native of the Sciota Country.

No shrubby species of *Hibiscus* of which I have any knowledge, is hardy except *H. syriacus*, a native of Syria. It withstands our coldest winters. This must be understood however, with some limitation, as I have never been succesful with the double white variety. It is decidedly tender; and two years ago I lost a purple variety that was called "very double." My observations suggest that the greater the duplication of the petals, the more is the plant inclined to be tender, and the later is it coming into bloom.

For the Genesee Farmer.

Grafting the Grape.

Hitherto I have been unsuccessful in my attempts at grafting the grape, though I have carefully followed the directions given by others. I first have tried boring into the crown of the stock, cutting the vine off several inches below the surface of the ground; but *one* out of more than twenty lived. I next tried the common mode of cleft and tongue grafting with but little better success. Failure led to reflection upon the probable cause. It struck my mind that one great difficulty in making the grape grow by grafting was the abundant flow of sap. This, it appeared to me, was unfavorable to a ready union of the graft with the stock. I observed that most of the grafts at first put on a very promising appearance; the buds swelled and put out, grew an inch perhaps in length; and then, as the dry weather approached, withered and died. On examination, it was found that no union of the graft and stock had taken place. The abundant flow of sap supplied the graft with nutriment for a time, and caused a premature development of the buds; but when the bleeding of the vine was over, and the dry weather approached, the supply of moisture being cut off, the graft perished. The idea therefore suggested itself, that it would be best to take the roots up before grafting them; the vine, being thus deprived of a considerable proportion of its fibrous roots and of its spongioles, there would be but a moderate flow of sap, sufficient, and not too much, for the graft. I determined to make the experiment this spring. To test it fairly, I grafted some both ways, on standing roots, and on roots taken up. The standing roots were part of them in my garden, and a part in a moist piece of ground. They were grafted several inches below the surface, in the usual way, by cleft and and tongue grafting. The roots that were taken up were mostly the wild frost grape; they were removed from the swamp, immediately grafted like the others, and planted about six inches below the surface, in my garden. The following is the result. Out of eighteen grafted on standing roots in my garden, but one has grown; of thirteen grafted in the swamp on standing roots, but three have grown, making but four out of thirty one. Out of eleven grafts set on roots which were taken up, six have grown. These generally started later than the others; but the shoots were more full and vigorous. The buds were not prematurely forced to shoot by the superabundant flow of sap, as in the other case, and did not put out till a union was formed between the graft and stock. The result therefore appears to be in favor of taking up the roots before grafting them.

W. W. B.

For the Genesee Farmer.

Geneva College.

Mr. Editor—Knowing that your efforts are directed to the diffusion of science and practical learning, I feel confident that whatever may conduce to that end will be well received by you. Under this impression, I venture to send you a few remarks respecting the commencement of Geneva College, which took place on Wednesday last, and which in company with a young brother farmer, I had the pleasure of attending.

With high expectations of pleasure from meeting old companions in one of the most beautiful, and to me, most interesting places in our country, and confident that we should receive instruction as well as amusement, we arrived in Geneva just in time for the exercises of the day, which were held in the new and elegant Dutch Reformed Church.

Six original compositions were delivered by young gentlemen of the Institution, which reflected much credit, both upon the speakers themselves for the diligence and attention which their pieces proved them to have exercised, and upon the effective course of instruction which that institution has adopted, and carries through under the direction of its highly accomplished board of officers.

After the delivery of the orations, of which it would be invidious to speak in particular, the usual degrees were conferred upon the graduates, and an excellent address delivered to them by the President, R. S. Mason, D. D.

The exercises were closed by an address to the members of the Euglossian and Alpha Phi Delta societies, by the Hon. D. D. Barnard—of which I shall at present say nothing, for its superior excellence demands and must receive immediate publication—its interesting character was proved by the intense attention with which it was received.

The events of the day, and the impressions which the attendance upon several commencements have left upon my mind, determined me to lay before my brother farmers, in their favorite journal, some of the advantages which Geneva College offers for the education of their sons. I refer particularly to the English course established in that institution. My aim will be to rouse our able farmers to the importance of liberally educating such of their sons as intend to become agriculturists. As the course above referred to, was established expressly for the accommodation of farmers and mechanics, and such others as are unable to luxuriate in the classic stores of Greece and Rome, but who wish to improve their minds with such literature as is contained in our own language—to gather such an extensive knowledge of the exact sciences, and the other branches of their study as they can most readily bring to bear upon their immediate pursuits, I think its merits should be more extensively known and appreciated. With your leave I shall attempt it. Yours, &c. Percy.

A——, Aug. 9, 1834.

For the Genesee Farmer.

The Farmer.

The importance of agricultural pursuits, both in a moral and political point of view, is generally conceded, while few seem impressed with a desire of improving them. We do not mean by improvement, the speculative views of fanciful theorists which are hard to adopt, and useless when adopted; but the knowledge acquired by experience in watching the varied operations of nature in the production of the manifold fruits that constitute the farmer's wealth. The observant husbandman by attention to this operation, will readily discover when and where nature needs assistance, and what will most properly supply it. This knowledge when acquired should not be considered as exclusively his own, but belonging in common to the whole class with which, by identity of pursuits, he is associated. To effect this interchange of good feeling, and communicate the results of their experience to each other, a publication devoted specially to their pursuits is requisite. Of such publications there are many, yet how few of the farming class feel disposed to patronize them, either with their money or their pens. How many, when asked to become subscribers to an agricultural paper, will answer that it is of no use, that they are sufficiently instructed already, or they can learn nothing of importance from such a paper. This is believed to be a mistake. Admitting they have become considerable proficients in their calling they may yet improve, and be the means of communicating information to others. In doing this, they confer a favor on those of like pursuits with themselves, and reap to themselves the *solid* advantage of an improved intellect. Nothing tends more to strengthen the mind than frequent composition, and where can be found a more pleasing subject?

A neglect of this is too frequent among farmers, and should be indulged in no longer. Let a man unused to composition, commence the practice of noting the results of his labors daily if practicable, and he will soon acquire a force of thought, and a facility of combination, that will surprise himself. His children, naturally imitators, will pursue his footsteps, and thereby escape the influence of many pernicious practices. Every farmer should subscribe for a journal devoted to the interest of his profession, and con-

tribute the results of his experience to its columns. By such a course the mind would be on the alert to obtain something to communicate, and also to detect errors if any should be advanced by his brethren. It is a subject that will allow unlimited range in discussion without exciting the angry passions. It will elevate the whole character, and diffuse a serenity through the mind that is often unattainable in any other way. The farmer who adopts the resolution to methodize his thoughts for the use of others, will traverse his fields with new sensations, and the *book* of nature will appear like a new volume. Let every farmer procure an agricultural paper for the use of himself and family, his improvements in the business of farming will far exceed the cost of the paper, while he will have the additional gain of an improved intellect. H. B.

For the Genesee Farmer.

Corn Pudding.

Mr. Tucker—As this is the season when corn is about maturing, will you allow me to furnish a recipe for making a *Nantucket dish*, which will be found a great luxury to as many of your subscribers as choose to give it a trial.

For an ordinary Family.—Take two dozen ears well grown sweet corn—cut it from the cob—put it in a mortar and pound it as fine as may be—add, after it is well pounded, one quart of milk, four eggs, one tea spoonful of salt, two spoonfuls of sugar, and thicken with a little flour—put it in tin pans, and bake it until it is well browned on the top. With the addition of sweet butter, as fine a dish is produced as any epicure can wish for. The Nantucket people are as famous for corn puddings as are their sailors for being *whalers*. Truly yours,

Nantucket.

For the Genesee Farmer.

Criticism.

Some writers have a mode of expression, ludicrously awkward,—using when they wish to contrast two objects, the language of comparison. I will give some examples:

"The latter are as meagre and pale as the former are corpulent and ruddy." Dr. Clarke's Travels, Vol. 2, page 324.

"The rejected roots were remanded back to the hot turf-ashes till they became as dainty as they had before been nauseous." Library of Entertaining Knowledge, Vol. XV. Part 1, page 133.

"This animal [the Pug Dog] being as timid as the other [the Bull Dog] is valiant." Atkinson's Book of Nature, page 77.

Such expressions are well adapted to a slight *botherification* of idea. We may *as well* say that Tom was as black as Jerry was white; sugar is as sweet as vinegar is sour; and summer is as hot as the winter was cold. A Forester.

Composts.—Sir John Sinclair says, "It has been found that an excellent compost can be prepared by collecting all sorts of weeds, as thistles, docks, nettles, fern, &c. before they have formed seed, and laying them up with alternate layers of rich earth. A great heat is soon raised, and by turning the heap over, the next spring the whole will be resolved into a soft pulpy mass, the effects of which upon the soil are no way inferior to dung. Thus a great nuisance may be converted into a valuable manure."

Poor fences will make a poor man.

Household Affairs.

To make good yeast in summer, is a desirable object with every housewife. She may have such by the following simple process.

Boil a single handful of hops (which every farmer can and ought to raise, to the extent of household wants,) in two or three quarts of water—strain and thicken the liquor, when hot, with rye flour; then add two or three small yeast or turnpike cakes, to set the mass. If this is done at evening, it will be fit for use early next morning. Reserve a pint of this yeast, which thicken with Indian meal, make into small cakes, the size of crackers, and dry them in the shade, for future use. In this way the yeast is always fresh and active. Yeast cakes kept a long time are apt to become rancid, and lose their virtues. The fresher the cakes the better the yeast.

Junket,—is a term applied to a dish which every farmer's wife can readily make, and which constitutes an excellent light food for all classes during the heat of summer. It is merely milk curdled by the addition of a little rennet half an hour before dinner, and seasoned to the taste. First prepare your rennet for use, by cleaning, salting, stretching and drying the skin. When dry, cut into peices as big as a dollor, and put them into brown sugar. When wanted for use, put one or two of the peices into half a gill of cold water half an hour before wanted. Season the milk with sugar, nutmeg, and wine, if desired, then add the water in which the rennet has been soaked, stir the whole well, and in fifteen minutes it will be fit for use. Milk from two to four quarts.

To Boil Green Corn.—Take it fresh from the stock, husk and put it into a kettle or pot of boiling water, and cover it well with the inner husks. Green corn soon grows vapid after it is picked and husked; the husks, in the kettle, preserve its fine fresh flavor.

To Make Currant Jelly.—Take the juice of red currants and white sugar equal quantities in weight. Stir it gently and smoothly for three hours, put it into glasses, and in three days it will concrete into a firm jelly.

To Make a Minute Pudding.—Stir flour into boiling milk, to the consistence of a thin hasty pudding, and in fifteen or twenty minutes it will be fit for the table. Serve with sauce to suit the taste.—*Cultivator.*

Substitute for Indelible Ink.—Boil in water some parchment, or peices of fine gloves, until it is reduced to a paste. Apply to its surface while still warm, a porcelain dish which has been held over a smoking lamp; the lampblack which adheres to it will become detached and mingle with the paste or glue. Repeat the operation until the composition has acquired the requisite color. It is not necessary to grind it. It flows as freely from the pencil as India Ink, and has the same transparency.

Pickle for Meat.—The following recipe has been handed us for publication:—To four gallons of water, add six pounds of salt, one pound of sugar, and two oz. of saltpeter. Boil and skim it, and when cold pour it upon the meat, which should be previously packed in a cask. This pickle is equally good for beef, pork, hams or mutton. Meat salted in this way will retain its flavor after nine or ten weeks, equally as good as when only two or three days old, and will be remarkably tender. The pickle should be scalded once in six or eight weeks, and at each scalding one and a half lbs. of salt should be added, or if foul it should be renewed. Meat should always be kept entirely under brine.—*Farmers' Advocate.*

The receipt below for making *small Beer* for this hot weather is too good to remain so little known. If you are disposed to insert it in your paper, you may promote the comfort of your friends and the cause of temperance.

For making 3 gallons of Beer or 1 pail full,—
Take 1 quart West India Molasses,
20 drops Oil Spruce,
15 " Oil Wintergreen,
10 " Oil Sassafras,
Fill the pail with hot water—mix them well—let it stand until it has become blood warm—then add one pint yeast—let it remain 10 or 12 hours—bottle it—and in three hours it is fit for use and first rate. Yours, W Chester.

From the Philadelphia Herald.

Interesting Table.

The Weather.—From the valuable table kept by Mr. McAllister, Optician, we have ascertained the following facts in relation to the heat in this city for the last ten years, during the months of June, July, and August. It may hereafter serve as a good table of reference.

The same thermometer, placed in the same situation, and in the shade, has been used during the whole period of time.

The day selected in each month has been that on which the thermometer stood highest at noon, at which hour the record was made.

1824	June 7th	97
	July 2d	95½
	August 9th	90
1825	June 21st	100
	July 22d	100
	August 15th	94½
1826	June 3d	94½
	July 13th	95½
	August 2d	90½
1827	June 20th	90
	July 3d	96½
	August 6th	99
1828	June 28th	96½
	July 24 & 25 each	95½
	August 1st	96
1829	June 20th	92½
	July 23d	96½
	August 14th	92½
1830	June 16th	93
	July 27th	97
	August 16th	94
1831	June 3d	96
	July 23d	96½
	August 17th	93½
1832	June 25 & 26 each	91½
	July 7th	93
	August 7th	93½
1833	June 15th	90
	July 22d	94
	August 14th	89
1834	July 7tn	91½
	June 10th	96
	July 8th	98
	July 9th	98½
	July 16th	98
	July 24th	99
	July 26th	97½
	August 5th	95½

Average Heat of each month for ten years.

	June.	July.	August.
1824	81.3	86.2	79.8
1825	84.6	88.7	81.7
1826	82.5	85.4	82.7
1827	80.2	86.3	84.5
1828	87.0	87.1	85.8
1829	80.1	84.1	83.3
1830	80 3	87.9	83.0
1831	85.6	86.9	85.4
1832	80.3	84.9	82.7
1833	77.0	83.7	81.1
1834	81.4	89 5	

On Tuesday, the 8th of July, between one and two o'clock, the thermometer rose to 100½. On Tuesday, August 5, at half-past one o'clock, it stood 100½ deg., being the warmest day this season.

Effects of Industry.—It is stated that when Mr. Coke, the celebrated English Farmer, took possession of his farm at Holkham, in Norfolk, it was so poor and worn out that it would not even bring grass. He said jocosely that there was but *one blade of grass* on the whole farm, *for which two rabbits were fighting.* But by labor and skill he has made this farm the most beautiful and productive in all England, and Mr. Coke is now one of the richest and most distinguished farmers in the whole country.

From the Transactions of the Essex Agricul. Society.

On Swine.

The feeding and fattening of swine is a subject of great importance to the farmer. Pork furnishes a considerable portion of the animal food consumed in his family, and constitutes in most cases a material item in his marketable produce. The prevailing impression is that the fattening of swine can seldom be pursued with profit to any extent beyond the consumption of the offal of the kitchen, dairy and farm. Some instances have come within our own observation, in which it has been attended with serious losses, though it is obvious that the result must depend materially upon the current prices of grain and pork, which are always subject to fluctuations, and do not always bear the same relation to each other. That swine are most useful as general scavengers, eating what nothing else will consume; and that no animal kept on the farm is so profitable in producing manure, and manure of a very valuable character, are circumstances which make a considerable figure on the credit side of their account.

If instances are frequent in which farmers have found the return from the feeding or fattening of swine a very inadequate compensation for the labor and expense, others have come within our observation, presenting a different result; and therefore the subject deserves attention, and any actual and careful experiments in relation to it, which have been made, deserve to be encouraged and recorded. In all agricultural subjects, facts which have been carefully established, are the most valuable sources of instruction. I shall therefore proceed to detail some which have come under my own observation.

Two intelligent and respectable farmers, one of whose establishments I visited the last winter, gave me an account of their mode of feeding, the process of which I witnessed at the time. I subjoin the account from my agricultural journal.

1833. Dec. D. N. is now fattening three swine, whose daily allowance is one peck of meal each. Indian corn, buckwheat, and oats, mixed in equal quantities, constitute their provender. Corn is now worth 84 cts., buckwheat 56 cts., and oats 40 cts. per bushel. One peck of the mixture would cost therefore about 15 cents.

P. C. is now fattening three large swine. Their provender consists of oats and corn in equal quantities ground together. Of this they have more than twelve quarts each per day, stirred in cold water. Corn is worth 84 cts., oats 42 cts. per bushel. Twelve quarts of this provender, making no charge of one sixteenth for grinding, would amount to 24 cts. per day. The last named swine were extraordinarily fine, weighing considerably over 400 lbs. each, when dressed, and were sold for seven cents per lb. What amount of live weight they gained per day is not ascertained: but if we suppose it to be two pounds each per day, and this would be a large gain, it is evident that the returns would by no means equal the expense.

From the Nantucket Inquirer of last autumn, I extract the following account: "A porker was raised in this town the past season touching which we have the following particulars—weight March 25th, 75 lbs.—weight December 16th, 470 lbs.—increase in 267 days, 395 lbs. or 23½ ounces per day. Average of corn consumed per day, 4½ pints." This is the whole of the account given. It would have been useful to know how the corn was given; whether ground or not ground; whether cooked or not cooked.

John Andrew, Esq. formerly of Salem, informed me that a Mr. Ray, in the interior of New Hampshire, made an exact experiment in the feeding of swine. He put up sixteen and employed a man, whose exclusive business it was to take care of them, and to whom he gave his board as a compensation for his labor. He fed them entirely upon Indian hasty pudding. Corn at the time was valued at one dollar per bushel. He sold his pork for six cents per pound and realized a profit of from two to three dollars per hog. In this case it is desirable to know what the hogs actually gained in weight during the process of feeding; how long they were in being fattened; and what was the value of them when first put up. But this information is not attainable.

John Bellows, Esq. of Walpole, put up two swine, 15th Dec. 1833, to be fattened. When put up, one weighed 107 lbs., one 116 lbs. When killed and dressed, 2d April, 1834, one weighed 233 lbs., one 243 lbs. Together with the slops from the kitchen, they consumed as nearly as could be ascertained, three bushels of raw corn at first, and afterwards twelve bushels ground into meal and the meal scalded; making in the whole fifteen bushels of corn.

223 lbs. live weight at 5 cts.	$11 50
476 lbs. pork, at 6 cts.	28 55
Balance in favor of swine,	$17 41
15 bushels corn at 84 cts.	12 60
Profit,	$4 81

The Hempstead (L. I.) Inquirer states that Mr. Doty, of that town, slaughtered on the 23d December, a couple of pigs 14 months old, which weighed as follows: one 611 lbs., the other 578 lbs., making a total of 1189 lbs. These pigs, says the editor, were fed upon apples and milk through the latter part of the summer and one or two of the first fall months. Since it was designed to fatten them, they have been fed upon Indian meal.

Elias Taylor, of Charlemont, an experienced and shrewd farmer, mentioned to me an experiment made by himself in fattening four hogs. He boiled for them three bushels of potatoes, and added to them when boiled one peck of Indian meal—mashed the potatoes with the meal and added cold water. He then left this mixture to ferment; and when it had become sour he fed his swine freely with it. He says his hogs gained surprisingly on this food, and never throve faster; and that they were fed at a small expense. This statement certainly deserves attention, though it is much to be regretted that it was not managed and detailed with more correctness.

The value of fermented food for swine has often been stated and urged. My own experiments in this matter have not been made with sufficient exactness, nor for a sufficient length of time, to authorize me to speak with confidence on the subject, though they incline me to think favorably of it. "The most profitable mode in the estimation of Arthur Young, of converting any kind of corn into food for swine, consists in grinding it into meal, and mixing the latter with water, in cisterns, in the proportion of five bushels of meal to one hundred gallons of water. This must be well stirred several times in a day, for a fortnight, during warm weather, or for three weeks in a colder season, at the expiration of which time it will have fermented and become acid. In this state, and not before, the wash is ready for use; it ought to be stirred every time before feeding, and it will be necessary to keep two or three cisterns fermenting in succession in order to prevent it being used before it is duly prepared. The difference of profit between feeding in this manner, and giving the grain whole or only ground, Mr. Young adds, is so great, that whoever tries it once will not be induced to change it for the common methods.—*Complete Grazier, p.* 297.

A recent experiment detailed in the British Farmer's Magazine, of November last, corroborates these statements and deserves attention.

"I always," says the writer, Mr. Bolton, "feed my pigs on sour food, which I have invariably found to fat them faster, and make the flesh firmer and whiter, than when given in any other state. The following is my method of preparing it. As soon as the potatoes are steamed I have them, while quite hot, beaten to a pulp, and mixed with bran in the proportion of 28 lbs. of bran to a sack (240 lbs.) of potatoes; and this mixture is put into a vat for ten or twelve days until quite sour; this food makes them fat enough for porkers or small bacons. When I require them more than commonly fat, I begin with 50 lbs. of barley flour, instead of the bran, to each sack of potatoes, gradually increasing the quantity of flour till it amounts to half the weight of potatoes; when the quantity of flour if greater than the moisture of the potatoes will absorb, I add a sufficient quantity of water to make it into a thick paste. I never give it until it has fermented. I send you the result of some experiments to ascertain the weight gained on this food in a given time; and also the proportion which the live and dead weight of some of my pigs bore to each other.

Two pigs put up to feed for thirty days—

No. 1 weighed at putting up 102 lbs.—No. 2, 109 lbs.

Put to feed on Potatoes and bran soured, but allowed to run out all the time of feeding; at the end of thirty days they were killed, when No. 1 weighed 158 lbs. No. 2, 172

102 109

Gain in 30 days, 56 Gain, 63 lbs.

No. 1 weighed dead 104 lbs. No. 2 do. 113 lbs., or about 13 to 20.

Two Berkshire pigs, about seven weeks old, weighed—No. 1, 33 lbs.—No. 2, 28 lbs., April 21, 1832. Killed for bacon, Nov. 19, when No. 1 weighed 419 lbs. No. 2, 404 lbs. live weight.

April 21, 33 28

Increase, 386 lbs. gain, 376 lbs. in 212 days. Dead weight of No. 1, 330 lbs. or in proportion to live as 16 to 20. Dead weight of No. 2, 316 lbs. or in proportion to live as 15¼ to 20.

These pigs were never confined, but at all times had liberty to run in a small field with other pigs; they were fed with potatoes and bran floured until the 1st of October, from which time they had along with two small bacon pigs and some porkers, potatoes and barley flour, commencing with 50 lbs. of flour to the sack of potatoes, and each week increasing the quantity of flour 10 lbs., so that at last they had 110 lbs. of flour to the sack. The small bacon pigs weighed, No. 1, alive, 204 lbs. dead, 141 lbs.

" 2, do. 216 lbs. do. 149 lbs.

Or in the proportion of 14 to 20.

I shall now take leave to detail some experiments of my own in the feeding of swine.

EXPERIMENT I.

Two hogs about one year old, one of them a barrow in very good condition, the other a barrow recently gelded, and in ordinary condition, were put up to be fed exclusively upon Indian hasty pudding or Indian meal boiled with water. We began feeding them the first of March, 1831, and weighed them again on the 19th of the same month. In the 18 days they consumed six bushels of Indian meal. They were offered cold water to drink, but did not incline to take any.

The result—

No. 1 weighed on 1st March,	233 lbs.
do. do. 19th do.	269
Gain,	36
No. 2 (recently gelded) weighed 1st March,	190 lbs
do. do. 19th	247
Gain,	57

The gain of the two was 93 lbs. in 18 days. The quantity of meal consumed by them was 10 qts. per day to the two. This allows 30 qts. to a bushel deducting 2 for grinding. The price of corn at the time was 70 cts. per bushel. The expense of the increased weight is 4,5 cts. per lb.

March 21, 1831. Killed the hog mentioned first in the foregoing experiment. Live weight 273 lbs. Weight when dressed 215 lbs. Loss in offal, loose fat included, 59 lbs. or a little more than one fifth.

EXPERIMENT II.

No. 2, mentioned above, weighed—

On 23d March,	253 lbs.
On 30th April,	312
In 38 days, gain,	59 lbs.
No. 3, a shoat purchased from a drove, weighed—	
On 28th March,	100 lbs.
do. do. On 30th April,	151
Gain in 32 days,	51 lbs.

This is a fraction over 1 lb. 8 oz. per day each, nearly 1 lb. 9 oz.

In this case their food was exclusively boiled potatoes mashed with Indian meal. Exact amount consumed not ascertained but fed as freely as they would bear.

EXPERIMENT III.

The two last named hogs were for the next 20 days put upon Indian hasty pudding exclusively, with the following result:

No. 2 weighed on 30th April,		312 lbs.
do. do. 20th May,		382 lbs.
	Gain in 20 days,	70 lbs.
No. 3 weighed on 30th April,		151 lbs.
do. do. 20th May,		185 lbs.
	Gain in 20 days,	34 lbs.

The two in the above named 20 days, consumed four and one half bushels of meal, cooked as above. Meal 78 cts. per bushel. Gain of the wo, 104 lbs. in 20 days.

EXPERIMENT IV.

Sundry swine purchased from a drove, and fed with meal and potatoes, washed and mashed—

	28th March, 1831.	19th May, 1831.
No. 1	weighed 97 lbs.	165, gain 52 days, 68 lbs.
2	do. 134	182, do. 48
3	do. 100	186, do. 86

The two following, raised on the farm, and fed as above—

	25th April, 1831.	19th May, 1831.
No. 4	weighed 151 lbs.	206, gain 24 days, 55 lbs.
5	do. 140	165, do. 26

EXPERIMENT V.

In this case it was not intended to force their thrift, but to keep the swine in an improving condition. They were shoats of the last autumn, and were of a good breed.

Tuesday, 3d April, 1833. Put up four shoats, and began feeding them with Indian hasty pudding.

3d April.	22d April.		25th June.	
No. 1, 176 lbs.	202 lbs.	gain 25	264 lbs.	gain 62
2, 119	153	do. 34	226	do. 73
3, 150	170	do. 20	218	do. 48

[Total, 183 pounds.

4, 121 145 do 24 Killed 20th May.

From 3d April to 22d April, the above swine consumed seven bushels and one peck of Indian meal. From 22d April to 25th June seven bushels of Indian meal, cooked as above.

One of the above, No. 4, was killed on 30th May; being absent, the live weight was not ascertained.

On the 25th June, the three remaining hogs were weighed, and in the 63 days from 22d April to 25th June, they had gained in that time 183 lbs. as above.

After 30th May, when one of them was killed, one peck of meal made into hasty pudding with a small allowance of the waste of the kitchen for a part of that time, lasted them three days, that is 22-25 or less than a quart, say 7-8 of a quart per day to each.

☞ At first we employed half a bushel of Indian meal to make a kettle of hasty pudding; but we soon found that a peck of meal by being boiled sufficiently would make the same kettle nearly full of hasty pudding and of sufficient consistency. The kettle was a common sized five pail kettle, set in brick work in the house; and it was remarkable that the peck of meal produced near the same quantity of pudding, that we obtained from the half bushel, which showed the importance of inducing the meal to take up all the water it could be made to absorb.

The price of Indian corn was at that time 75 cts. per bushels—30 qts. of meal to a bushel deducting the toll. The amount of meal consumed in the whole time from 3d April to 25th June was 14¼ bushels—the cost, $10,69—the total gain, making no allowance for the gain of No. 4 from 22d April to 30th May, which was not ascertained, was 287 lbs.

The gain of No. 1, 2 and 3, from 22d April to 25th June was 183 lbs. in 63 days; and allowing one peck to serve the three hogs for three days, required 5¼ bushels, the cost of which was $3,94. The live weight could not be estimated at less than 4 cts. per lb. when pork was at market 6 cts.

The value of the 183 lbs. therefore was equal to $7,32, or at 5 cts. to $9,15 cts.

The gain of the swine for the first 19 days, from 3d to 22d April, was

No. 1, 26 lbs. or 1,368 per day.
" 2, 34, " or 1,789 "
" 3, 20, " or 1,052 "
" 4, 24, " or 1,263 "

The gain from 22d April to 25th June, 63 days, was,

No. 1, 62 lbs. or 0,984 per day.
" 2, 73, " or 1,158 "
" 3, 48, " or 0,761 "

The difference of daily gain in the two periods was attributable to the diminished quantity of meal. The question then arises, whether the first mode of feeding was as economical as the second.

In the first 19 days, 7 bushels 1 peck consumed gave 104 lbs. gain. In the next 63 days, 5 bushels 1 peck consumed gave 183 lbs. gain.

Had the first gain been in proportion to the second gain in reference to the meal consumed, the 7¼ bushels which gave 104 lbs. should have given 252 5-7. This great disparity can be explained only in the more economical preparation of the meal, by which a peck, taking up as much water as it would contain, gave a kettle nearly full of pudding, when half a bushel of meal, imperfectly prepared, gave little more. This seems to demonstrate the great advantage of cooked food, both as it respects its increase of bulk and the improvement of its nutritive properties. Whether it would apply to those substances, whose bulk is not increased by cooking, equally as to Indian meal and the like, is a matter which experiments can only determine.

Such are some few trials in reference to the feeding and fattening of swine, which I have made, or information of which I have obtained from other sources, which may at least lead the inquisitive farmer to further experiments and inquiries, on a subject of great importance to his interest. The inferences to be made from them I shall leave to others. The results, as will be observed, are not uniform. The thrift of animals must depend on various other circumstances besides the kinds or the quantity of food given them. Much depends on the breed, as every farmer knows; much on the health of the animal; something on the season of the year. I failed in attempting to fatten several swine in one case, though they were carefully attended and various kinds of feed were tried, and the failure was totally inexplicable until they were slaughtered, when the intestines were found corroded with worms, resembling those found in the human stomach, and this, I have no doubt, prevented their thrift. The same fact has occurred in another instance, and with the same result. I failed in attempting to fatten some other swine, which had been driven a considerable distance and exposed, probably not even half fed on the road, to severe cold and storms. Some of them were frost bitten in their limbs; and though attended and fed in the most careful manner, they made no progress for months. In an experiment recently made, of giving swine raw meal mixed with water, I have found a falling off in their gain of nearly one half, compared with giving their food cooked, such as boiled potatoes and carrots, mixed with meal while hot; the result being, in a stye containing a number of swine, as to 279 to 500. In respect to confinement or freedom, various opinions are entertained. "Elder Turner, of New York, says, that hogs should never know what liberty is, but should be kept close all their lives, and as inactive as possible. That by this method double the quantity of pork can be produced with the same expense of feed."* F. Peabody, Esq. informed me that the Shakers at Canterbury, N. H. told him that they deemed it indispensable to the thriving of their swine that they should have access to water to wallow or wash themselves in; and that they by no means did so well without it. On this point I have had no trial farther than to satisfy myself that fatting hogs are injured by being suffered to root in the earth.

* N. Y. Memoirs of Agric. vol 2, p. 50.

With respect to the age at which it is advantageous to put up swine to fatten, I have only to remark, that it is with swine as with other animals, there are some breeds which come much sooner to maturity than others. A successful farmer in Saratoga county, N. Y., says that March pigs, killed about Christmas, are the most profitable for pork. Four pigs of what is called the Grass breed, were slaughtered at Greenfield, New York, which weighed 348 lbs., 318 lbs., 310 lbs., and 306 lbs., at nine months and seventeen days old.

On this point, however, I take leave to present a letter with which I was honored by John Lowell, Esq. whose authority in the agricultural community is justly estimated.

"*Boston, April* 18, 1831.

"To Rev. Henry Colman;

"*Dear Sir*—I have been prevented by the state of my eyes from answering your inquiries as to my experience in raising old or young pigs. *

* * * * I never *wintered* any pigs, as no person resides on my place from Dec. 1st to May 1st. It was therefore matter of importance to me to ascertain on what description of pigs, or rather of what age, the most flesh could be put in my limited time with similar treatment. I may say that I have fully and clearly ascertained, from a trial of 20 years, that young pigs of from 25 to 30 lbs., will give nearly double, in some remarkable cases three times, as many pounds as shoats of 6 months weighing from 100 to 150. I have taken two pigs of 100 lbs. each, age six months, and never was able between May and November, to get them above 180, rarely above 170. I have taken three pigs of about 30 lbs. each, and on the same food which I gave to the two they would weigh from 170 to 180 each in the same period;—nay I have taken pigs of 200, and never could get them to weigh more than 300 in seven months on my food. The way I ascertain the quantity of food is that I never give any thing but the produce of my dairy, and the refuse of the garden, peaches, apples, and cabbage, which are uniform generally.

3 pigs of 90 wt. or 30 wt. each, will give ordinarily 510 lbs.
less original wt. 90 often not more than 60.
Gain, 420

2 pigs of 100 wt. each, will ordinarily give— 340 lbs.
less original wt. 200
Gain, 140 lbs.

"But the 3 pigs of 90 will not consume for the first 3 months half so much as the two of 100 each, and I have kept a 4th and sold it in August for quarter pork.

There is nothing new or remarkable in these facts. It is the law of the whole animal creation. It is true of the calf and of man. The child of 7 lbs. quadruples its weight in 12 months; and the calf of 60 wt. if fine and well fed, will weigh 600 wt. at the end of the year, and (if a female) will not double the last weight at any age.

* * * * * * *

"Yours, very respectfully,
"J. Lowell.

"P. S.—It should be remarked that the weight at purchase is live weight, and at sale dead or net weight, because in truth to the owner this is the true mode of considering the subject. No doubt my sort of food is peculiarly favorable to young animals, it consisting in very liberal allowance of milk. If the older pigs were at once put on Indian meal they would attain to 250 at a year old, but the cost of the meal at 70 cts. per bushel would amount to 9 dollars, and if the first cost, 5 dollars 50 cts. be added, and the pig sold at 6 cts., there would be but 2 dollars gain on two pigs of 100 lbs. each; while three small pigs without meal fed on milk would give 24 dollars in the same time. I do not mean to give minute details but general views. As an important qualification of the foregoing statement it should be

added that shoats of six months bought out of droves have usually been stinted in their growth, and animals, like trees, recover slowly after a check. I presume if shoats were taken from a careful and liberal owner the difference would be less. But as a general law it may be safely affirmed, that weight for weight at the purchase, the younger the animal the greater the positive, and the far greater the net, gain. At least, such is my own experience and belief."

The foregoing letter of this intelligent and practical farmer is entitled to particular consideration. I have one or two other statements which deserve attention. It is stated in the Domestic Encyclopedia, article Soiling, that "Twenty-five shoats were fed for three months with green clover cut from less than one acre; they were then fed on Indian corn, and when killed weighed three thousand pounds." This is certainly an extraordinary statement, and I have no other authority for it than what is here given. But the Rev. Thomas Mason, of Northfield, Mass. showed me the 27th Sept last, three fine thrifty swine about nine months or more old, nine tenths of whose feed, as he assured me, since the 13th of May last, had been obtained from one eighth of an acre of clover cut and given to them green.

The preceding facts and experiments encourage the belief that hogs may be raised and fattened by the farmer to advantage, where corn is worth about seventy cents per bushel, and his pork will bring him six cents per pound. Like almost every other business, especially of an agricultural nature, success must greatly depend on skill, care, selection and good management. The best swine that I have ever found have been in dairy countries; for there cannot be a doubt that milk and whey for every animal are among the most nutritious of aliments. Indian meal probably ranks next, though many farmers prefer a mixture of provender, such as corn, oats, rye, or barley; but I believe in all cases cooked food will have a decided advantage over that which is given in a raw state: an advantage more than equivalent to the labor and expense of its preparation. Potatoes are a valuable article of food, but the pork is not so good as that fattened upon corn. Carrots are more nutritious than potatoes. Corn given in a raw state or on the ear is a most wasteful management.

Swine ought to be kept on every farm in sufficient numbers to consume all the offal and waste of the dairy and kitchen. If beyond this, a breed can be obtained, which will arrive at early maturity, and which can be advantageously grass fed, or kept at a small expense and in an improving condition through the summer; and being put up to fatten early in autumn, and forced as much as possible so as to be sent to market early in the winter, the farmer will ordinarily find a fair profit in this branch of husbandry. A very great advantage is found in the keeping of swine from the valuable return of manure both in quantity and quality, which are obtained from them, where care is taken to supply them with raw materials for the manufacture. Too much care cannot bestowed in the selection of the breed and the general health of the animal when put up to feed; and it is strongly recommended to every careful farmer occasionally to weigh the animal and measure the feed, that he may ascertain seasonably on which side the balance of debt or credit is likely to fall Nothing is more prejudicial to good husbandry than mere guesses and random conjectures; and though the result of our operations may not meet either our wishes or expectations, an intelligent and reflecting mind will be always anxious as far as practicable to know precisely how far they correspond with or disappoint them. Truth, exact simple truth, in every thing, is the proper pursuit and the most valuable possession of the human mind; and more nearly than any thing else connected with man's true interest and happiness.

HENRY COLMAN.

Meadowbanks, Deerfield, April 20, 1834.

The Sea Serpent appeared off Nahant on Thursday afternoon.

From the Cultivator.

Cheese Husbandry.

GENTLEMEN—Agreeable to your request, I submit to your disposal an article on cheese husbandry, together with some statements and observations on the rapid increase, extension and improvement in that department of agriculture, in a narrow district on the north side of the Mohawk river, and second tier of towns, and in the counties of Herkimer and Oneida. Over this district was spread a sparse population as early as the year 1800, and by 1815 it had become a tolerably well settled country. From about this time to the commencement of navigation on the eastern section of the Erie canal, there was here little advance in improvement or wealth.

This district, in length about twenty miles, is hilly, well watered, and peculiarly adapted to grazing, but not so to wheat. From 1806 to 1815, the subscriber (bred to the use of the axe, plough and scythe,) made a cheese dairy on the farm whereon he now lives, of from 25 to 30 cows. Cheese was not then an article of export; it was a dull article, secondary to growing young cattle, horses and wool. About 200 lbs. of cheese to each cow in the season, at about 6 cts. per lb. "in trade," was considered about a fair income in those days, and is supposed to be so still in many large sections of our country. About that time I reduced my dairy to a mere family supply. Not long after this time some cheese speculators from Berkshire county, Mass. came into Norway, in said district, bought their cheese, a few tons, at low prices, made contracts for longer or shorter periods, and by theory and practice put a few farmers on a good manufacturing course, and thus encouraged them to extend their dairy operations, and they have been extending till last season. It is computed that about 1,300 tons of cheese were exported from this district, and that the business was rapidly extending. Whether it is soon to be overdone, time only can determine. It is now questionable if there be in any town in the state a greater proportion of opulent and independent farmers, in proportion to its population. Most of the little farms are now so amalgamated, that it is said to be difficult to sustain district schools, and open roads in winter, or hire any laborers by the day in some sections.

Of all the products of agriculture to be seen in the great markets, in none can there be found so great diversity of qualities and masses of inferior qualities, as in that of cheese; none evince such general want of theory and system. I am speaking of the great mass. Great improvements in any branch of industry usually proceed from sections where there is a community of exertion and spirit of enterprise, rivalship and emulation directed to any one given object. And we have here also at this day much advantage in sale, as well as in improvement, over an isolated dairy in another section. Here the greatest cheese dealers in New York and other cities come to select and purchase their supplies.

In 1828, *we* (myself and sons) commenced cheese making again from 40 cows, as a prime object, and in the full conviction that there had been and might be, in that department, great improvement, both in the manufacture and management of cows to get the greatest yield; that the principles involved in cheese making might be elicited and developed, and reduced to system, if not a science, by experiments, by interchange of views with intelligent farmers, and observing their process. Here, the business conversation when farmers meet, turns much on this subject. How much cheese per day each cow? In the various seasons of the year, how much each cow through the season? are passing questions, and are put by friends remote also. Answers to these, and the theory of cheese making, the subscriber has often been called upon to put on paper, and to point out as distinctly as might be, the difference between the former and latter process, as practiced by himself and others. This has been done by saying that the yields per day at full grass in May, will range from two and a half to four pounds each cow as they come from the press, and will shrink about ten per cent. at six months maturity. The yields per cow in this section through the season, may range from 250 lbs. to 500 lbs. each cow; the latter however is an extreme point at which very few arrive; the calf being taken from the cow the first week. Last year, we made from 78 cows 32,000 lbs. Our cows, though good for so large a number, are not as select as some smaller lots. Others had greater yields.

In stating the difference between the former and latter process of making, we say that less heat on the milk and through the making process, and less salt has been applied; the cheese made soft, and preserved in shape and from spreading and cracking, and the depredations of flies, by bandaging. This is done with thin cheap cotton cloth, soon after it comes from the press, if the weather be hot. Cheese making is a chemical operation, subject to atmospheric influences, and to know how to meet its consequent exigencies, consists in a great measure the art. The milk is "set" (rennet applied) in warm weather considerable below the warmth of milk directly from the cow. Cool weather requires more warmth, as the heat is continually passing off. The rennet should be free of taint, and made in quantity to last several weeks, that its power can be relied on to "fetch the cheese" in three quarters of an hour, or be sure in an hour be so congested as to be ready to "break up," which is done with the hands from bottom to top of the tub or vat, or with an utensil made of fine brass wire like a riddle in half inch squares, a sharp rim, and two bails crossing each other higher than the milk in the tub. It is then left a short time to settle; then begin to dip off the whey, and of the first put some over the fire, and as soon as may be gradually increase the warmth in the tub, dipping off the whey and making fine the curd, endeavoring by all means to keep the whey as green as possible; the greener the whey the richer and more cheese. For the last half hour, which we call the scalding process, we have very little more than animal or milk heat in the tub, with the curd made nearly as fine as Indian corn, which, if all works well, is ready to be dipped off into the cinque or basket in about two hours from the setting. If the whey turns whitish, and smell rank and sour in hot weather, less heat should be applied, the process hurried on, and the salt applied as soon as may be, or the cheese will be much smaller, dry and hard. Those who apply greater heat in scalding, usually cool off in the tub with cold whey or water. But as tending to be more round and adhesive, we prefer

cooling by exposure to the atmosphere, in grinding up the curd in a mill, (after the whey is well pressed off in a strainer,) so as to be ready to receive the salt, which is two pounds dry salt to 100 lbs. cheese, made so dry that very little can pass off in the whey. No injury can be sustained by severe pressing; it may as well be done in one as two days; it must be effectual.

The coloring (if any) should be of annatto, dissolved in pure strong ley, kept in a demijohn or glass bottle. One large spoonful may color the milk for 20 lbs. of cheese. The coloring on the outside should be the same, very much diluted, and applied with the brush as soon as the cheese comes from the press. After drying an hour, should then be ointed with butter or lard, and ever kept moist with the same to prevent cracking.

We do not darken our cheese rooms or attempt to keep out the flies, but in hot sultry weather open the windows and doors and give them air. Cool dry winds blowing directly on will crack the cheese. Black or Cayenne pepper applied to cracks or unsound places will prevent depredation by flies. In extreme hot weather, it may be well to let the cheese pass one day without turning. We keep up a generous warmth in our cheese houses spring and fall, and in all the cool damp days in midsummer, and so greatly accelerate the maturing process. The soft cheese ripens much sooner than that made dry and hard. The latter will dry sooner, but maturing and drying may be very different. Cheese will shrink in weight three to one in October that it will in August, and yet it will ripen three to one in August that it will in October; it ripens like the vegetables, in proportion to the warmth of the atmosphere. Many suppose that large cheeses require more time to ripen and mature than small ones, but we think not. Is not the ripening process of a chemical nature, rather accelerated by increased mass, as are those of the brewer and the baker in their chemical operations? A very small cheese or piece of cheese will soon become dry, but without maturity or taste.

Making cheese night and morning directly from the cow, has often been tried in this vicinity, but I know of no one who continues the practice. The yield is said to be greater, but the cheese rank, retaining that kine animal taste peculiar to milk directly from the cow. We carefully avoid extra heat even on any part of the milk, as tending to prepare the oily material for a separation when coming to maturity on the shelves. In preparing the milk for the rennet we therefore choose to heat much milk a little rather than to heat little much. Large tin vats, adapted to the size of the dairy, are coming into use; by this vat, to contain 300 galls., we had anticipated an absolute certainty of having sweet milk in extreme hot weather; but after a severe thunder storm our milk was lobbered worse than ever. Do large metallic reservoirs attract the electricity with which the atmosphere is charged at such a season? The modern plan of making cheese houses large, that the cheese be chiefly kept on counters, is a great improvement.

Steuben, settled by that noted Baron, being in the same range of towns, and adjoining, is almost wholly devoted to butter making. I have not the means to give any detail, or to state the amount sent to market last year.

The pine apple cheese, weighing from 7 to 8 lbs. each, is made here to considerable extent, mostly, *now*, by the small dairies. The making process, till it is fitted for the press, is much the same as has been here detailed; some add a little more salt. The shrinkage is considerable more, and the dairy furniture more costly, and the whole labor till fit for market may be about the same. It is chiefly made under contract, from eight to nine cents, unless the purchaser finds the pressers, nets and trenchers; if he do so, seven to seven and a half cents. It is pressed in wooden semi blocks, griped together, and when taken from the press suspended in a net till so hardened as to stand on a trencher made for that purpose till fit for market. We estimate a loss of 3 lbs weight of cheese for every pound of butter taken from it.

Although I have already extended this article to what I fear may be considered tedious to the editors and their readers, you will, I think, pardon me for suggesting that Dr. Rodney Starkweather, of Chesterfield, Mass., has made an experiment on bee management that would be very interesting to the curious. It is a beautiful apartment in the ridge of his barn, into which two or three men can enter by a door. The time the tenement has been thus ocupied, and the estimate of honey, &c. &c. I will not venture to state, but think he would do so if requested.

Respectfully submitted,

EPHRAIM PERKINS.

South Trenton, Oneida County, N. Y.

Ribbon Grass.

The Ribbon grass of our gardens, (*Phalaris americana,*) is likely to become of great value in our husbandry; it has been found to be better adapted to wet, boggy grounds than any other species of grass; to propagate rapidly, either by its seeds or by its roots; to yield a very large product in hay or pasture, and to be well adapted to farm stock. The first suggestion of this fact came to us in a letter from ABEDNEGO ROBINSON, of Portsmouth, N. H., who says the discovery was accidental.

"A neighbor, he says, wishing to get rid of some of the roots which encumbered his garden, threw them into a bog, where they took root, and spread over a large space of ground, excluding every other plant. The water flows through the roots at all seasons. The turf has become so solid as to bear a cart and oxen. I walked through this grass when in bloom, and never beheld a more handsome and luxuriant growth. It stood perfectly erect, full of large leaves, even, and from four to five feet high. It will produce two good crops in a season, and springs up immediately after the scythe. It produces excellent food; cattle feed it close, and appear to be more fond of it when made into hay than any other grass. I have spoken for one half of the roots of the patch, and have ground ploughed in my meadow in which I intend to transplant them, at about the distance of corn hills."

On a recent visit from the Hon. E. GOODRICH, of Hartford, we were happy to receive, from that gentleman, a confirmation of the good opinion of the *Phalaris*, which had been induced by Mr. Robinson's letter. It has been found as beneficial in Connecticut as in New-Hampshire. Not recollecting the particulars narrated, we would beg of Mr. Goodrich, when he sees this, to forward them to us, in order that we may publish them correctly. The subject merits further attention; and if our anticipations are not irrationally founded, the *Phalaris americana* will yet become the Gama grass of the north. It is truly perennial, spreads rapidly, and may be inoculated in the manner suggested by Mr. Robinson, especially in a soil saturated with water, with great facility, and at trifling expense.—*Cultivator.*

Worms.—The great liability of horses to the annoyance of worms is well known to all who have the care of them. The cause of this evil may be found in the imperfect digestion consequent on the artificial confinement, and feeding on dry food to which these animals are subject, and which are so alien to their natural habits. The very best antidote to the baneful effects of those diseases is common salt; indeed if properly given, I believe it will be found an infallible preventive. When salt is constantly administered, the digestive process is so much promoted that the formation of worms animalculæ, which are always dependant on a crude, unhealthy state of the stomach, is effectually prevented; and when by neglect this disease has impaired the health of the horse, and the animal has become rough and emaciated, salt has been found capable of speedily changing its condition and restoring health. The usual mode of giving salt to horses is by mixing it with their corn to the extent of an ounce or two *per diem*. I have known large pieces of rock salt kept constantly in the mangers, and this is probably a better method than any other, as the horse will not fail to help itself (by licking to nobs) to as much as is necessary, and its owner will feel no uneasiness respecting the forgetfulness or prejudice of his servants.—*Kemp on Salt Manure.*

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ARTICLES.	PER	ROCHESTER. *Aug.* 15.	NEW-YORK. *Aug* 11.
Ashes—Pot....	100lbs.	$3,25.....	$0,00 *a* 4,00
—— Pearl..	.....	3,50.....	0,00 *a* 4,40
Beeswax, yellow	lb.	0,16 *a* 0,18	21 *a* 22
Candles, mould	.....	0,10 *a* 0,11	13. *a* 14
—— dipped.	.....	0,09 *a* 0,10	11 *a* 12
Cloverseed.....	.....	6½.... ...	6 .*a*. 6½
Flax, American.	.....	.....	7½..*a*.00
Flax seed, clean	tierce	9,00*a*10,00	00,00 *a*0,00
Flour, Western.	barrel	4,50.....	5,21*a* 5,25
Grain, Wheat..	bushel	0,81½....	1,02 *a*1,04
—— Rye....	.....	0,62.....	63.*a*..65
—— Oats...	.....	0,25.*a*..27	40.*a*..00
—— Corn...	.....	0,44.....	69.*a*..70
—— Barley..	.....	0,00.*a*..00	00.*a*..00
Hemp, Americ'n	ton	.....	100 *a* 125
Hops, 1st sort .	lb.	.....	16.*a*..18
Plaster Paris...	ton	6,00 *a* 0,00	2,00 *a*2,25
Beef, Mess....	barrel	0,00 *a*10,00	9,12 *a*9,75
—— Prime....	.....	0,00 *a* 8,00	5,75 *a* 6,00
Pork, Mess....	.....	14,00*a*15,00	13,25*a*14,00
—— Prime....	.....	11,00	9,00*a*10,00
—— in the hog.	100lbs.	4,00.....	....
Tallow.....	.....	7,50 *a* 8,00	6,50 *a* 6,75
Hay.....	ton	7,00 *a* 0,00	9,00*a*11,20
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There's Beauty in the Deep.

BY BRAINARD.

There's beauty in the deep:—
The wave is bluer than the sky;
And though the light shine bright on high,
More softly do the sea-gems glow
That sparkle in the depths below;
The rainbow's tints are only made
When on the waters they are laid,
And Sun and Moon most sweetly shine
Upon the ocean's level brine.
There's beauty in the deep!

There's music in the deep:—
It is not in the surf's rough roar,
Nor in the whispering, shelly shore—
They are but earthly sounds, that tell
How little of the sea-nymph's shell,
That sends its loud, clear note abroad,
Or winds its softness through the flood,
Echoes through groves with coral gay,
And dies, on spongy banks, away.
There's music in the deep!

There's quiet in the deep:—
Above, let tides and tempests rave,
And earthborn whirlwinds wake the wave;
Above, let care and fear contend
With sin and sorrow to the end;
Here, far beneath the tainted foam,
That frets above our peaceful home,
We dream in joy, and wake in love,
Nor know the rage that yells above.
There's quiet in the deep!

Importance of Industry.

It may be advanced as a safe position, that one very prevalent cause of the ignorance, idleness, profligacy, and consequent wretchedness that we witness in the world, will be found in the fact, that vast numbers of the young are permitted to grow up without any employment, and without ever having been stimulated to propose to themselves any prominent and valuable object of pursuit. Whether it be owing to the mistaken views and the false ideas of indulgence in parents, or to the natural propensity of the human mind, certain it is, that a vast body of children are allowed to take their own course, and as soon as they are strong enough to run, commence their own career without a single thought of what is due to society, to their parents or themselves. Look around you in every direction, and will you not find hundreds who have apparently no single object before them, beyond the indulgence of the hour, or a meagre provision for the day? Can you wonder that folly and vice prevail where this is the case? And would you look among youth growing up in this way, for those who are to benefit the community—who will furnish good examples, and add to the stock of human improvement, and human virtue and happiness? No, indeed—you will see in them that herd of leeches who are to drain the vitals of society of their blood,—You will see them hanging like an incubus upon the institutions of the community.

If, as every one will admit, that man is to be regarded as a public benefactor, who contributes in the slightest degree, to the improvement of a plough, or to the structure of a useful implement in mechanics, then surely, he who neither adds to the stock of public virtue, nor the means of advancement in the arts of life, must be regarded as a public injury. It is, then, of primary consequence that every young person should set out with some point of importance in his view, and to which he is to direct his intellectual energies. And here it should be remembered, that in a very great degree, men become what they determine to be. I do not mean to say that they can counteract and prevent the course of Providence, or that all the mad schemes of ambition and fraud will be successful; but observation will justify the remark, that, as a general rule, men accomplish what they pursue with a steady, honest, persevering aim.

Calamities and disappointments will indeed overtake them, because these are the allotments of a wise ruler, to the world in which we live; but even here, it will usually be seen, that but for these calamities, the results would have justified the previous calculations. Aim at excellence, young men, in whatever laudable undertaking you select, and excellence will be yours. Aim at an honorable and useful position in your country, and that position you will reach. An ancient king of Sicily, was trained a potter, and when he reached his high distinction, he used to place vessels of earthern ware, and others of gold and silver before his courtiers:—'These,' said he, pointing to the former, 'I used to make with industry and care, till by my strength and valor I was able to take hold of the others,' pointing to the richer implements.

Without going to antiquity, we might find, in our own times and in our own country, no small number of cases in which an early resolution to aim at excellence, has led from the retirement of country life and humble birth, to the most honorable stations in the gift of our republic. It was this principle that was working in the mind of Franklin, when as a stranger boy he ate his rolls in the streets of Philadelphia, while he was without a shelter for his head. It was no ordinary boyish caprice, the impatience of control, that drove him from his home, but his mind would not bear the pressure thrown upon it. His was a lofty mark, and he kept his eye upon it with all the steadiness of the most plodding artisan, and with the coolness and self-denial of a philosopher. He reached that mark, and a most noble one it was. His aim was usefulness, and while virtue, and literature, and science, have friends, the world will not forget, that it can never pay the debt that it owes him.—*Rudd.*

Advantage of Botany.

But my friend's cares were not confined alone to the encouragement of happy thoughts in his own mind, or in the minds of others: he was always occupied in some useful deed. One of his constant engagements was spreading through different parts of the world, flowers, fruits, plants, and trees unknown before. He introduced into this country the sultana raisin from Turkey; and of rarer fruits the hothouses of his friends were crowded with specimens collected by his care. When he had ascertained the habits of any useful vegetable, great was the ardor with which he sought to spread the knowledge of it in the places where it was likely to prosper. In this way it would not be easy to calculate how much he added to human enjoyment, nor the debt that future generations will owe to his kind concern for his race. He preferred botany to all the other departments of natural philosophy, because its pleasures could not be made so diffusive; and he valued plants as he valued men—in proportion to their usefulness. "You cannot," he would say, "multiply minerals, nor insects, nor animals at will; you cannot communicate to others this species of your riches without self-deprivation; but of most vegetable productions you can easily increase the number; you can enrich others without impoverishing yourself."—*Dr. Bowring's Minor Morals.*

"The dissipation of thought, of which you complain," says Doctor Johnson, in a letter to Boswell, "is nothing more than a vaccillation of a mind suspended between different motives, and changing its direction as any motive gains or loses strength. If you can but kindle in your mind any *strong desire;* if you can but keep predominant any wish for *some particular excellence or attainment*, the gusts of imagination will break away without any effect."

"Sir J. Reynolds," says Boswell, "once asked Doctor Johnson by what means he had obtained his extraordinary accuracy and flow of language. He told him that he had early laid it down as a fixed rule, *to do his best on every occasion* and *in every company;* to impart whatever he knew in the most forcible language he could put it in; and that by constant practice, and never suffering any *careless expressions* to escape him, or attempting to deliver thoughts without arranging them in the clearest manner, it became habitual to him."

Vegetable Existenee.

If we review every region of the globe, from the scorching sands of the equator to the icy realms of the poles, or from the lofty mountain summits to the dark abysses of the deep; if we penetrate into the shades of the forest, or into the caverns and secret recesses of the earth; nay, if we take up the minutest portion of stagnant water, we still meet with life in some new and unexpected form, yet ever adapted to the circumstances of its situation. The vegetable world is no less prolific in wonders than the animal. Here, also, we are lost in admiration at the never ending variety of forms successively displayed to view in the innumerable species which compose this kingdom of nature, and at the energy of that vegetative power which, amidst such great differences of situation, sustains the modified life of each individual plant, and which continues its species in endless perpetuity. It is well known that, in all places where vegetation has been established, the gems are so intermingled with the soil that whenever the earth is turned up, even from considerable depths, and exposed to the air, plants are soon observed to spring, as if they had been recently sown, in consequence of the germination of seeds which had remained latent and inactive during the lapse of perhaps many centuries. Islands formed by coral reefs, which have risen above the level of the sea, become, in a short time, covered with verdure. From the materials of the most sterile rock, and even from the yet recent cinders and lava of the volcano, nature prepares the way for vegetable existence. The slightest crevice or inequality is sufficient to arrest the invisible germs that are always floating in the air, and affords the means of sustenance to diminutive races of lichens and mosses. These soon overspread the surfaces, and are followed, in the course of a few years, by successive tribes of plants of gradually increasing size and strength; till at length the island, or other favored spot, is converted into a natural and luxuriant garden, of which the productions, rising from grasses to shrubs and trees, present all the varieties of the fertile meadow, the tangled thicket, and the widely spreading forest. Even in the desert plains of the torrid zone, the eye of the traveler is often refreshed by the appearance of a few hardy plants, which find sufficient materials for their growth in these arid regions; and in the realms of perpetual snows which surround the poles, the navigator is occasionally startled at the prospect of fields of a wide expanse of microscopic vegetation.—*Dr. Roget's Bridgewater Treatise.*

"STRICKEN BY LIGHTNING.—It ought to be known generally, that persons struck with lightning, and apparently dead, are sometimes recoveerd by the copious application of cold water externally, particularly upon the face."

[We can attest to the efficacy of the foregoing application, copied from a Philadelphia paper. During a tremendous storm, a few years since, we passed the shop door of a young gentleman, who had been striken by lightning, and was lying, supposed dead, on his back on the floor, in which situation he had remained some time. A full bucket of cold water was dashed into his face, when respiration returned. This was at ten in the morning; he was carried home and placed in a bed, and at four in the afternoon his senses were restored, and was entirely unconscious that any accident had happened to him, except that he was nearly blind. His sight by degrees came to him, but it was not till two years afterwards that his eyes were completely restored. We are informed that the application of cold water to the spine is also recommended, both to persons struck by lightning and by the sun.—*Commer. Advertiser.*